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| SMOKED SAUSAGE AND RICE SKILLET |
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| ✓ |  1 lb. Azar’s Smoked Sausage  |
| ✓ |  2 Tbls Butter or Margarine |
| ✓ |  1/2 cup Slice Mushrooms |
| ✓ |  1/2 Sliced Carrots |
| ✓ |  1 med Zucchini, cut into halves and sliced |
| ✓ |  1 can of 8 oz. stewed tomatoes, do not drain |
| ✓ |  1 cup of water |
| ✓ |  1/4 Tsp. dried basil leaves |
| ✓ |  1/4 Tsp. dried thyme leaves |
| ✓ |  1 1/2 cup instant rice |
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| **Directions:** |
| Cut sausage in serving size pieces set aside. Melt butter in large skillet over med - high heat add mushrooms , carrots , and zucchini. Sauté 3 minutes, stir in tomatoes with juice , water, basil, thyme, and Azar Sausage. Bring to a boil then reduce heat to low, cover and simmer for 5 minutes. Mix rice into liquid, cover, remove from heat and let stand for 8 minutes. Stir after 4 minutes. Makes 4 servings. |